

## COCKTAILS

<b>Passionfruit Martini</b> Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	\$12
<b>Cucumber Basil Smash</b> Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	\$11
<b>The Eastwood</b> Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	\$12
<b>Jack® &amp; Coke® with Cherry</b> Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	\$12
<b>Old Fashioned</b> House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	\$11
<b>Mule</b> House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice (240 cal)	\$11
<b>Margarita</b> Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	\$11

## BEERS

<b>DRAFT:</b>	
Michelob Ultra (128 cal)	\$5.50
Goose Island 312 Wheat (150 cal)	\$6.50
<b>DOMESTIC &amp; IMPORT:</b>	
Bud Light (192 cal)	\$5
Miller Lite (110 cal)	\$5
Modelo Especial (143 cal)	\$6.50
Stella Artois (150 cal)	\$7.50
<b>CRAFT:</b>	
Blue Moon (228 cal)	\$7.50
Angry Orchard Cider (180 cal)	\$7.50



## WINE

<i>105-125 cal per glass</i>	<i>Class/Bottle</i>
Chardonnay Silver Gate, CA	\$12/45
Pinot Grigio Silver Gate, CA	\$12/45
Merlot Benzinger, CA	\$15/65
Cabernet Sauvignon Silver Gate, California	\$12/45



## NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$4
Tea (0 cal)	\$4
Milk (150 cal)	\$4
Assorted Soft Drinks (0-160 cal)	\$4

## SHARE

<b>Crispy Chicken Wings</b>  10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (190-1270 cal)	\$12
<b>Meat Lovers Flatbread</b> Chorizo, Bacon, Pepperoni, Mozzarella (735 cal)	\$13
<b>Doritos™ Nachos</b>  Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (415 cal)	\$10
<b>Add Roasted Chicken</b> (140 cal) +\$4	
<b>Balsamic Margherita Flatbread</b> Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	\$11

## TOSS

<b>Caesar Salad</b>  Romaine, Spinach, Parmesan Crisp, Caesar Dressing (425 cal)	\$11.50
<b>Southwest Salad</b>  Romaine, Spinach, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (680 cal)	\$10

<b>Plus-Ups:</b>	
Roasted Chicken (140 cal)	+\$4
Salmon (320 cal)	+\$5
Fried Chicken (775 cal)	+\$4

## SAVOR

<b>All American Burger*</b> Angus Beef, Lettuce, Tomato, Onion, Pickle (970 cal)	\$15
<i>Served with House-Seasoned Fries</i>	

<b>Plus-Ups:</b>			
Double Patty (295 cal)	+\$5	Cheese (90 cal)	+\$0.50
Bacon (105 cal)	+\$1.50	Avocado (60 cal)	+\$1.50



<b>Spicy Chicken Bacon Ranch</b> Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1075-1745 cal)	\$18
<i>Served with House-Seasoned Fries – Non-spicy upon request</i>	
<b>Sweet Soy Salmon*</b> Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (760 cal)	\$24

## COMPLEMENT

<b>House Fries</b> (425 cal) 	\$5.50
<b>Side Salad</b> (150-205 cal) 	\$5.50
<b>Roasted Broccoli</b> (80 cal) 	\$5.50

## INDULGE

<b>Berry Cheesecake</b> 	\$10
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	

 Vegetarian  Gluten Free

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant). We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.



**PICK-UP  
SERVICE**  
Dial Ext. 2005